Domaine
FERNAND ENGEL

Pinot Noir 2024 Cuvée Fernand

Grape variety:
Pinot Noir

Parcels situation:
2 plots in Orschwiller and St Hippolyte on calcareous subsoils on Marl, red soil. East and south expositions and gentle slope.

Vineyard work:
This exploitation is led according to the mode of the Organic Agriculture - controlled by ECOCERT - FR-BIO-01.
Organic wine.

Tasting:
- *Colour :* Garned-red color, nuances of cacao, nice limpidity, rich tears on the glass.
- *Aromas :* Open nose on nuts and heady notes. Rich and heady notes that show over-ripeness on the grapes. Notes of cherry jam and liquorice. Woody perception (even if there's no wood ageing !).
- *Mouth taste :* Supple and velvet first sensation, round and heady wine, high sapidity level, long after taste. Nice bouquet of cherry jam.

Advices:
- *Wine and food harmony :* Nice harmony with tender beef in pepper sauce, with calve brown sauce and vapour vegetables, with pork fillet with mushroom sauce,...A gartronomic wine.Also with strong cheeses.
- *Service temperature :* 15°
- *Ageing :* 15 years.

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